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Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

1. (Currently Amended) A composition comprising:

a toaster pastry product at least partially coated with a substantially clear, dried coating composition that does not detract from the appearance of the toaster pastry product comprising a starch component and a film forming agent comprising corn dextrin, wherein the dried composition provides at least a partial moisture barrier on the pastry product, and wherein the pastry product comprises wheat flour and wherein the starch component is present in an amount of from 49.31% by weight of the dry ingredients of the coating composition to about 100% of the dry ingredients of the coating composition.

2. (Currently Amended) The composition of claim 1, wherein the starch component comprises a modified wheat starch, and ~~wherein~~ the dried coating composition is invisible on the toaster pastry product.

3. (Currently Amended) The composition of claim 1, wherein the coating composition comprises a slurry when applied to the toaster pastry product and wherein the toaster pastry product comprises a low moisture content dough.

4. (Currently Amended) The composition of claim 3, wherein the slurry is applied to the toaster pastry product at a temperature of from about 40°F to about 100°F and the coating composition provides a moisture barrier on the toaster pastry product where the coating composition is applied to the toaster pastry product.

5. (Previously Presented) The composition of claim 3, wherein the slurry comprises from

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about 5% to about 46% slurry solids and wherein the modified wheat starch is an oxidized and substituted wheat starch.

6. (Currently Amended) The composition of claim 5, wherein the slurry comprises from about 30% to about 46% slurry solids and wherein the oxidized and substituted wheat starch ~~comprises and~~ is an oxidized and acetylated wheat starch where the substitution level is from 0.01% to about 1% acetylation.

7. (Previously Presented) The composition of claim 1, wherein the dry ingredients of the coating composition comprise:

from 49.31% to about 100% by weight starch component;
from about 5% to about 75% by weight film-forming agent;
from about 0% to about 10% by weight leavening system;
from about 0% to about 30% by weight sweetener; and
from about 0% to about 3% by weight stabilizer.

8. (Original) The composition of claim 7, wherein the starch component comprises wheat starch.

9. (Previously Presented) The composition of claim 8, wherein the wheat starch comprises a modified wheat starch.

10. (Currently Amended) The composition of claim 9, wherein the wheat starch comprises an oxidized, substituted modified wheat starch and the coating composition comprises from about 32% to about 40% by dry weight corn dextrin.

11. (Currently Amended) The composition of claim 7, wherein the coating composition comprises from about [[20%]] 32% to about 40% by dry weight corn dextrin.

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12. (Previously Presented) The composition of claim 11, wherein the corn dextrin is less than about 32% soluble in about 77°F water.

13. (Previously Presented) The composition of claim 11, wherein the corn dextrin is less than about 15% soluble in about 77°F water.

14. (Currently Amended) The composition of claim 7, wherein the leavening system comprises:

from about 0% to about 5% by dry weight sodium acid pyrophosphate; and
from about 0% to about 5% by dry weight sodium bicarbonate.

15. (Original) The composition of claim 7, wherein the sweetener comprises granulated sugar.

16. (Previously Presented) The composition of claim 1, wherein the substantially clear coating composition further comprises water, thereby forming a slurry and the coated pastry product has a slurry pickup of from about 5% to about 30% of slurry on the pastry product after coating.

17. (Currently Amended) A composition comprising:

a toaster pastry substrate comprising wheat flour, wherein the toaster pastry substrate is at least partially coated with a substantially clear, dried coating composition that does not detract from the appearance of the toaster pastry substrate, where the dry ingredients of the coating composition comprise:

from 49.31% to about 100% by weight starch component;
from about 5% to about 75% by weight of a corn dextrin;
from about 0% to about 10% by weight of a leavening system;

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from about 0% to about 30% by weight of a sweetener; and

from about 0% to about 3% by weight of a stabilizer;

wherein the coating composition provides at least a partial moisture barrier on the pastry product upon thermal processing.

18. (Previously Presented) The composition of claim 17, wherein the coating composition is substantially clear upon thermal processing.

19. (Currently Amended) The composition of claim 18, wherein the starch component comprises a wheat starch and the dried coating composition is invisible.

20. (Original) The composition of claim 19, wherein the wheat starch comprises an oxidized, substituted modified wheat starch.

21. (Previously Presented) The composition of claim 20, wherein the corn dextrin comprises a low-solubility corn dextrin.

22. (Currently Amended) The composition of claim 17, wherein the leavening system comprises:

from about 0% to about 5% by dry weight sodium acid pyrophosphate; and

from about 0% to about 5% by dry weight sodium bicarbonate.

23. (Original) The composition of claim 17, wherein the sweetener comprises granulated sugar.

24-34. (Cancelled).

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35. (Currently Amended) A composition comprising:

a toaster pastry derived at least in part from wheat at least partially coated with a dried, clear coating slurry comprising water and a mix of ingredients wherein the mix of ingredients comprise ~~from~~ wheat starch in an amount of from 49.31% to about 60% by weight of the mix of ingredients; corn dextrin in an amount of from about 20% to about 40% by weight of the mix of ingredients; sodium acid pyrophosphate in an amount from about 0.5% to about 2.5% by weight of the mix of ingredients; sodium bicarbonate in an amount of from about 0.5% to about 2.5% by weight of the mix of ingredients; granulated sugar in an amount of from about 10% to about 20% by weight of the mix of ingredients; a stabilizer in an amount of from about 0% to about 3% by weight of the mix of ingredients; wherein the clear coating slurry forms a substantially clear, at least partial moisture barrier on the surface of the toaster pastry upon thermal processing that adheres to the toaster pastry and does not detract from the appearance of the toaster pastry.

36. (Currently Amended) The composition of claim 35, wherein the clear coating, upon thermal processing, is not visible and forms a moisture barrier on a portion of the surface of the toaster pastry having the clear coating slurry applied to it and wherein the mix of ingredients comprises from about 32% to about 40% corn dextrin by weight of the mix of ingredients.

37. (Original) The composition of claim 36, wherein the stabilizer comprises xanthan gum.

38. (Previously Presented) The composition of claim 37, wherein the mix of ingredients comprises about 50% by weight wheat starch, about 32% by weight corn dextrin, about 1.8% by weight sodium acid pyrophosphate, about 1.2% by weight sodium bicarbonate, about 14% by weight granulated sugar, and about 0.15% by weight xanthan gum.

39. (Previously Presented) The composition of claim 35, wherein the wheat starch

comprises an oxidized and substituted wheat starch having a substitution level of about 0.1% and wherein the oxidized and substituted wheat starch comprises an oxidized and acetylated wheat starch.

40. (Previously Presented) The composition of claim 38, wherein the wheat starch comprises an oxidized and substituted wheat starch having a substitution level of about 0.1% and wherein the oxidized and substituted wheat starch comprises an oxidized and acetylated wheat starch.

41. (Original) The composition of claim 35, wherein the clear coating slurry has a viscosity of from about 8 to about 40 seconds as measured by the Stein viscosity method.

42. (Original) The composition of claim 40, wherein the clear coating slurry has a viscosity of from about 8 to about 40 seconds as measured by the Stein viscosity method.

43. (Currently Amended) The composition of claim 17, wherein the coating composition provides a moisture barrier where the coating composition has been applied to the pastry substrate wherein the corn dextrin is present in an amount of from about 32% to about 40% by dry weight.

44. (Previously Presented) The composition of claim 43, wherein the coating composition is substantially clear and not visible.

45. (Previously Presented) The composition of claim 43, wherein the starch component comprises wheat starch.

46. (Previously Presented) The composition of claim 45, wherein the wheat starch comprises an oxidized, substituted wheat starch.

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47. (Previously Presented) The composition of claim 46, wherein the corn dextrin comprises a low-solubility corn dextrin.

48. (Previously Presented) The composition of claim 35, wherein the stabilizer comprises xanthan gum.

49. (Currently Amended) The composition of claim 48, wherein the wheat starch comprises an oxidized and substituted wheat starch having a substitution level of about 0.1% and wherein the oxidized and substituted wheat starch ~~comprises~~ is an oxidized and acetylated wheat starch.